

Wild in the Kitchen

... an experience in creative cooking

By Jerry Marlowe
Special to The T-R

Hello once again to all you very kind and voracious readers. I am so thankful when I run into you personally and get some feedback on the recipes I have shared with you.

Today I am providing some winners that went over well when I was doing classes with good friend Joy Dawson at the wonderful Buckeye Joint Vocational School classes. It was so rewarding to work with all those young aspiring potential chefs. I do wish you would try these favorites. And away we go.

A Luncheon Aspic

Goes nice with a green salad ... which follows.

Chop 3 stalks celery, 6 scallions, 1 green pepper, 1 cucumber, 10 green olives, 3 to 4 fresh tomatoes, 1 tbs fresh basil, 1 tbs fresh parsley. Now for the aspic, heat 2 cups V8 juice with the herbs and pour over one package of lemon gelatin, 1 tbs sugar and $\frac{1}{8}$ tsp salt. Add juice of one lemon. Incorporate vegetables when slightly cool. Place in mold and refrigerate.

A Shrimp Creole

Saute 1 cup green onion or shallots, 1 cup celery, 1 green pepper all are to be minced of course plus a minced clove of garlic in



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4 tbs of butter. Stir briefly until just until done now add 3 cups of good red pack chopped tomatoes, 3 tbs fresh basil, 2 tsp dried or fresh thyme, a bay leaf and a tsp of lemon zest. Salt and

pepper to taste. Cook 15 minutes.

Now add 1 $\frac{1}{2}$ pounds of fresh peeled and cleaned shrimp and cook 5 minutes longer. Now add 3 tbs of fresh parsley, or better yet, cilantro, the juice of $\frac{1}{2}$ lemon, and best ever 1 $\frac{1}{2}$ tbs of Pernod. Now serve immediately to your famished and eagerly awaiting friends or family. If you don't want to invest in a whole bottle of Pernod, call me at 330-243-2211 and I will share mine with you. Bon Appetit as Julia would've said.

Green Salad With Vinaigrette Dressing

(serves 3 to 4 people)

Gather one small head Boston Lettuce, $\frac{1}{2}$ head romaine lettuce, $\frac{1}{2}$ head curly top lettuce, if available, 6 leaves of chicory greens, watercress or Chinese celery cabbage, or instead if in season try a half bunch of dandelion greens, salt and freshly ground pepper. To prepare the dressing, combine all the ingredients in a small stainless steel or porcelain bowl.

Here we go with the dressing. This is for about $\frac{1}{2}$ cup, but you may want to make more. You will need $\frac{1}{2}$ cup olive oil, 2 tbs white wine vinegar or tarragon vinegar is nice, 2 tsp lemon juice, a tsp finely minced garlic, $\frac{1}{4}$ tsp salt, $\frac{1}{2}$ tsp ground white pepper or black is okay, $\frac{1}{8}$ tsp dry mustard powder and some freshly minced cilantro or parsley. Mix all that vigorously with a whisk for about a minute. You might want to cover the bowl with a little plastic wrap and let it stand for about 30 minutes to an hour. Please enjoy.